

ServSafe Food Service Sanitation Certification Program

For the Food Service Industry Presented by the



Bay County Health Department

The course will be offered to all persons in the Food Service Industry. The course is a 16 hour ServSafe Essentials course. The ServSafe Course meets the Michigan Department of Agriculture and Local Public Health Departments rules as described in the Michigan Food Law of 2000 for demonstration of knowledge within a food service establishment. The ServSafe course provides training in basic sanitation principles: Food Microbiology, Prevention of Food-borne Illness, Safe Food Handling, Personal Hygiene, Construction and Maintenance of Food Service Facilities, Pest Control, and HACCP Principles.

Upon successful completion of the ServSafe Test you will be awarded the ServSafe Certification as a ServSafe Food Protection Manager, which is accredited by the American National Standards Institute and the Conference for Food Protection.

THE INSTRUCTORS:

Daniel Dicks and Barry Hugo are Registered Sanitarians with the Bay County Health Department. They have over 50 years combined experience in Environmental Health.

THOSE WHO SHOULD ATTEND:

Owners, Operators, and Food Service Personnel, Food Service Employees including Caterers and Vendors, Salesmen in Food service, Dieticians and Dietary Personnel, Temporary Food Vendors, STFU Vendors, as well as Hospital, School, Daycare and Foster Home Care workers, New and Prospective Food Service Owners.

HOW TO ENROLL: Not-for-profit \$120 per person / All others \$150 per person

Complete the registration form below - per person - and mail to:

Bay County Health Department

Environmental Health Division

1212 Washington Avenue,

Bay City, MI 48708

SERVSAFE REGISTRATION FORM:

Name _____

Title _____

Company Name _____

Address _____

City _____

Zip Code _____

Contact Phone Number _____

For office use only: Date received: _____

Receipt # _____

Check Amount \$ _____

Cash Amount \$ _____

Initials _____